

REMARKS

Claims 8-12 are pending in the present application. Claims 8, 9 and 12 are rejected and claims 10-11 are objected to. In the present response, Applicants are amending claims 8-12 and adding new claims 13-15.

Applicants note that the rejections of claims 8-12 under 35 U.S.C. §112, second paragraph and under 35 U.S.C. §103 have been withdrawn.

Claims 8, 9 and 12 are rejected as anticipated by Bogentoft, which is cited as teaching a composition comprising polygalacturonic acid in a beverage, as a food and health-promoting agent. Bogentoft teaches a gastric acid neutralizing aqueous solution of a polyethyleneimine with a taste-improving acid which may be galacturonic acid or polygalacturonic acid. No method for producing the polygalacturonic acid is taught, and the term is not given any specialized definition. Polygalacturonic acid, as the term is commonly used in the art, refers to long chains of carbohydrate-like molecules such as found naturally in pectin. The product of the claims of this application is not natural pectin. What is claimed is a product obtained from pectin by cleavage with a purified endopolygalacturonase without cleaving the ester groups. There is nothing in Bogentoft to indicate that any treatment of

polygalacturonic acid is performed at all, much less the specific treatment as claimed here. The polygalacturonide product of the invention thus is not the same as the product of Bogentoft, since the inventive product is cleaved in a specific manner that results in chemical differences between the natural product and the claimed product.

The product of the claim is different also from galacturonic acid, which results from complete hydrolysis of material such as pectin. The claimed product here is not completely hydrolyzed because it contains unhydrolyzed ester groups. Thus, the product is not the same as galacturonic acid.


Applicants therefore submit that the product of claim 8 is not the same as the product of Bogentoft and therefore that the rejection of the claims should be withdrawn.

The claims have been amended to clarify the process, provide antecedent basis to some claim terms and to complete certain method steps. No new matter is added by these amendments. New claims 13 and 14 are added to claim the feature of claim 12 with respect to claims 10 and 11. New claim 15 is added to claim a food composition.

The Office is invited to refer to the previous claims and to the specification for support for these amendments, particularly at the paragraph spanning pages 3-4. This text discusses the

particular hydrolysis method which avoids cleavage of ester groups and explains the chemical differences between the inventive product and composition and the material recited in Bogentoft. The chemical composition of pectin is discussed at page 1, first paragraph of the specification.

Applicant requests entry of the amendments herein and reconsideration of the claims as amended.

RESPECTFULLY SUBMITTED,					
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